Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of Claims:

Claim 1 (currently amended) A process for the preparation of a protein hydrolysate from soy flour, said process [comprising] consisting of the steps of:

[(1)] a. hydrolyzing an aqueous slurry of defatted soy flour containing [from] 6 - 30% solid content w/v [using] with a proteolytic enzyme of plant origin at pH 5 - 9 and at a temperature of 53 ± 5°C under stirring for a range of from 30 minutes to 6 hours;

[(2)] b. inactivating the enzyme by [a known manner] heating to 95 - 100°C in a boiling water bath for 10 minutes;

[(3)] c. adjusting the pH value of the slurry to a range between about 6 and about 7; and

[(4)] d. separating solids by [a known manner] centrifugation and drying the resultant clarified liquor to obtain said hydrolysate.

Claim 2 (original) A process as claimed in claim 1, wherein the solid content of the slurry is 20% w/v.

Claim 3 (previously presented) A process as claimed in claim 1, wherein the plant origin proteolytic enzyme is added to the soy flour.

Claim 4 (previously presented) A process as claimed in claim 1, wherein 0.4 - 0.6% w/w of the proteolytic enzyme is added to the soy flour.

Claim 5 (previously presented) A process as claimed in claim 1, wherein the hydrolysis is effected for a period of 3 - 4 hours.

Claim 6 (previously presented) A process as claimed in claim 1, wherein the drying is effected by freeze drying, spray drying, or drum drying.

Claims 7 – 8 (cancelled)

Claim 9 (previously presented) A process as claimed in claim 1, wherein the protein hydrolysate has 2 - 2.2g/100ml bitterness recognition threshold units.

Claim 10 (cancelled)

Claim 11 (previously presented) A process as claimed in claim 1, wherein the protein hydrolysate obtained in step (4) has 30 to 35% degree of hydrolysis, as determined by Trinitrobenzenesulphonic acid (TNBS) procedure.

Claim 12 (previously presented) A process as claimed in claim 1, wherein the protein hydrolysate obtained has a color of cream and a yield of 20 - 25% on flour basis.

Claim 13 (previously presented) A process as claimed in claim 1, wherein protein hydrolysate has 3.0 to 5.0% moisture, 8.0 to 8.5% nitrogen, and 30.0 - 35.0% degree of hydrolysis, as determined by Trinitrobenzenesulphonic acid (TNBS) procedure

Claim 14 (original) A process as claimed in claim 1, wherein the protein hydrolysate obtained has 25 - 30 trypsin inhibitor units/mg activity, 95 to 98% Nitrogen Solubility Index and 1.0 to 1.4% of salt content.

Claim 15 (original) A process as claimed in claim 1, wherein lipoxygenase and urease activities of the protein hydrolysate are not detectable.

Claims 16 through 19 (cancelled)

Claim 20 (previously presented) A protein hydrolysate obtained from soy flour, comprising from 20 to 30 trypsin inhibitor units/mg activity, 95 to 98% Nitrogen Solubility Index, 1 to 1.4% of salt content, 3 to 5% moisture, 8 to 8.5% nitrogen and 30 to 35% degree of hydrolysis, as determined by Trinitrobenzenesulphonic acid (TNBS) procedure.

Claim 21 (original) A protein hydrolysate as claimed in claim 20, wherein the lipoxygenase and urease activities are not detectable.

Claim 22 (previously presented) A protein hydrolysate as claimed in claim 20, comprising 2 to 2.2 g/100 ml bitterness recognition threshold units.

Claims 23 through 26 (cancelled)

Claim 27 (previously presented) A protein hydrolysate as claimed in claim 20, which is the color of cream.

Claims 28 and 29 (cancelled)

Claim 30 (new) A protein hydrolysate as claimed in claim 20, wherein

the solubility of the protein hydrolysate obtained is independent of pH value.